

## Aperitifs

Le Marchesine extra brut Franciacorta.....	€ 12
Champagne Mandois.....	€ 15
Metodo classico Rosè Terrazze dell'Etna.....	€ 10
Metodo classico Tasca D'Almerita .....	€ 10

## The Tasting Menu

**"Each tasting menu for its complexity is intended for all the table"**

Restart from three.....	€40
I dreamed the sea.....	€60
The trip.....	€80

**"The tasting menu includes covers. Beverage, coffee, distillate are separated "**

In this restaurant the raw fish and all the prep with it are frozen treated as disposed by the law. Reg. 853/04.

The staff will be happy to give any further informations above ingredients and allergies (UE 1169/2011).

## The Trip....

### **Kanazawa**

*Natural oyster, lime and chili pepper, fresh mint sorbet and false marzipan pearls*

### **Giarratana**

*Yellowtail on Giarratana's onion cream and lemongrass, crisp quinoa*

### **Scicli**

*Salt cod heart on topinambour cream, chips perfumed with tonka fava beans*

### **Taiwan**

*Slow cooking Pork belly, "niputedda" served with its soup*

### **Valeggio**

*Pupkin tortelli pasta on parmigiano fondue 36 month and Palazzolo Acreide's truffle*

### **Colonia**

*Nailed Turbot with wild vegetable served with dashi and crunchy amaranth*

### **Palermo**

*Sweet "Sfincone"*

### **Kyoto**

*Vanilla savoiard biscuit, mascarpone cheese and coffee ice cream*

## I dreamed the sea....

### **Prima secca**

*Mediterranean raw fish, between sea culture and innovation*

### **Sud**

*Seared littles flying squids, buffalo stracciatella, Scicli's tomato squeezed and toasted bread*

### **“Ronnalucata”**

*Ricotta cheese Ravioli, black ink cuttlefish sauce, toasted bread and baked tomato*

### **A tunnina**

*Mediterranean tuna with capers, mint, red onions and light tzatziki sauce*

### **Pizzuta**

*Almond's praline, berry and salted caramel*

### **Uovo di Colombo**

*Almond milk, passion fruit, Bronte's pistachio crumble and EVO*

Restart from three.....

**U Cuoppu**

*Frying fish of our boats*

**Il Mare d'inverno**

*Fresh "Spaghettone" pasta of Russello wheat with spring onion at saffron, bottarga and Nori seaweed pesto*

**"Ammuddicata"**

*Light breaded scabbard fish, Ispica's carrots cream and Sicilian caponata*

**Il Cannolo**

*of ricotta cheese, citrus fruits sorbet and pistachio English cream*

## Dessert Wine

<i>Moscato di Noto Marabino</i>	€8,00
<i>Malvasia delle Lipari Lantieri</i>	€ 8,00
<i>Albamarina cantina Barbera</i>	€ 8,00
<i>Gocce d'autunno passito Cantina Marilina</i>	€ 8,00
<i>Pioggia di Stelle passito Cantina Marilina</i>	€ 8,00
<i>Bukkuram Padre della Vigna Marco De Bartoli</i>	€ 14,00
<i>Marsala Vigna La Miccia Marco De Bartoli</i>	€ 8,00
<i>Marsala Donna Franca Cantine Florio</i>	€ 10,00

## Drink di fine pasto

<i>Hendrick's tonic</i>	€ 8,00
<i>Amaracano</i>	€ 8,00
<i>Satrarinha's</i>	€ 8,00

## Amari e Distillates

<i>Amaro Amara</i>	€ 5,00
<i>Fernet Antica Distilleria Quaglia</i>	€ 5,00
<i>Vermouth Macchia Mediterranea</i>	€ 5,00
<i>Bitter, Liquore Delle Sirene</i>	€ 5,00
<i>Genepy, Palent</i>	€ 8,00
<i>Grappa di Frappato Occhipinti</i>	€ 8,00
<i>Grappa di Amarone, Resentin</i>	€ 8,00
<i>Grappa Evo, Enoglam</i>	€ 10,00
<i>Goutte de Mauzac Rose</i>	€ 8,00
<i>Liquore Ciomod: Limone, Pistacchio e finocchietto</i>	€ 5,00
<i>Poire &amp; Cognac "Belle de Brillet" Maison Brillet</i>	€ 10,00
<i>Rum Diplomatico</i>	€ 10,00
<i>Rum Compagnie Des Indes Dominidad 15 ans</i>	€ 18,00
<i>Vodka Elite Stolichnaya</i>	€ 10,00
<i>Scotch Whisky, Highland Park 12 Years</i>	€ 12,00
<i>Scotch Whisky, Highland Park Dark Origins</i>	€ 18,00
<i>Japanese Whisky, Tokinoka</i>	€ 18,00

## Dessert Menu

€ 10.00

### Uovo di Colombo

*Almond milk, passion fruit, Bronte's pistachio crumble and EVO oil*

### Oromisù

*Vanilla savoiard biscuit, mascarpone cheese cream and coffee ice cream*

### From Sampieri to Marina

*Lime Chees-cake, whit mango, lemon jelly and mint*

### Il Cannolo

*of ricotta cheese, citrus fruits sorbet and pistachio English cream*

### Pizzuta

*Almond's praline, berry and salted caramel*

### Rochè

*Henzel nut mouss whit gianduia cream and salt toffy*

### "La Barretta"

*Bread, pear and Colombia chocolate 70%*

*tribute to Franco Ruta of the Antica Dolceria Bonajuto in Modica*

## Raw and Cooked, from starter to second we break the schemes.. this is the our idea of kitchen.....

### Prima secca

*Mediterranean raw fish, between sea culture and innovation* € 25,00

### Cozzalemon

*Sauted mussels with mint, ginger and lemongrass scents* € 13,00

### Sud

*Seared littles squids, buffalo stracciatella, Scicli's tomato squeezed and toasted bread* € 15,00

### Guacamole

*Grilled octopus, novel salad, guacamole sauce and toasted sesame* € 15,00

### Ammuddicata

*Light breading scabbard fish, Ispica's carrots cream and Sicilian caponata* € 13,00

### Mediterraneo

*Nets fish, little fava beans cream and consistency game* € 20.00

### Radici

*Nailed Turbot with wild vegetable served with dashi and crunchy amaranth* € 18.00

### U Cuoppu

*Frying fish of our boats* € 15,00

### "A tunnina"

*Mediterranean tuna with capers, mint, red onions and ligh tzatziki sauce* € 18,00

knead, “scaniare”, leap, whisk....

The Pasta, culture of people and traditions... our idea of first courses.....”

### Zucca e Tartufo

*Pupkin tortelli pasta on parmigiano fondue 36 month and Palazzolo Acreide's truffle* € 15,00

### Ronnalucata

*Ricotta cheese Ravioli, black ink cuttlefish sauce, toasted bread and baked tomato* € 15,00

### Trip.in.Triglia

*Fresh homemade Russello's wheat fettuccine with roagout of red mullet and Trapanese pesto* € 15,00

### Mare d'Inverno

*Fresh “Spaghettone” pasta of Russello wheat with spring onion at saffron, bottarga and Nori seaweed pesto* € 15,00

### Brezza Marina

*Russello grain spaghetti pasta, garlic, oil, chili pepper with mediterranean sea food* € 15,00

### Pizzaiola

*Fresh potato gnocchi, sea food soup and Ragusana buffalo cheese* € 15,00